FACES

Although in semi-retirement, Garry Crittenden continues to make the wines he loves to drink. Each year he sets aside a small parcel of Pinot Noir from the vines he planted himself in 1982 and makes a single barrel his own way, without intervention. Every release carries a new name, a new label and a new story, most of them drawn from a piece of art that has caught his eye.



PINOT NOIR
2025

VINTAGE
The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set; a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

VINEYARD
Fruit for this wine comes from the sustainability farmed, 43 year old Crittenden Home Vineyard, that has over time produced consistently excellent, award winning wines.

WINEMAKING
Two tonnes of the highly sought after Pommard clone of Pinot were hand harvested from our winery block in early March 2025 and 90% was placed in two small fermenters without crushing. The remaining 10% was crushed over the whole bunches as a protective juice cover. A spontaneous wild yeast ferment started after around a week and was allowed to run for three weeks. The whole lot then was pressed off skins and stalks and aged in a mixture of new and second use French barrels it was bottled in July 2026.

TECHNICAL DATA

VITICULTURE

REGION	*Mornington Peninsula – Crittenden Home Vineyard*
VINE AGE	*43 yrs*
PRUNING/TRELLIS	*Cane VSP*
CLONE	*Pommard*
HARVEST	*6th March*
YIELD	*1.8 t/acre*

BOTTLED WINE

ALCOHOL	*13 %*
ACIDITY	*5.9 g/L*
PH	*3.6*
RESIDUAL SUGAR	*Dry*
OAK HANDLING	*11 months - mixture of new and second use.*
MALOLACTIC	*100%*

No animal products were used in the production of this wine.

TASTING NOTES

NOSE	*Fragrant red cherry and wild raspberry, with delicate floral notes and a gentle lift of spice.*
PALATE	*Light and silky, with fresh red berry fruit, fine tannins and lively acidity. Subtle savoury notes bring depth to a long, elegant finish..*
DRINK WITH	*Roast duck, mushroom tart or grilled salmon.*
CELLARING	*Although drinking beautifully now, this wine will reward substantial cellaring: 10+ yrs*